

# BIRD OF SMITHFIELD

## TASTING MENU

**ROASTED ISLE OF ORKNEY SCALLOPS,  
CRUSHED CAULIFLOWER CHEESE, TRUFFLE, JUS GRAS**  
*Sauvignon Blanc, Folium, Loire Valley, France*

**PAN FRIED FOIE GRAS,  
SHAVED TURNIP, KIBBLED ONION, ROASTED DUCK CONSOMMÉ**  
*Domaine Pinon, Vouvray Les Perruches (demi sec), Loire Valley, France*

**WARM SALAD OF SOLE,  
MUSSEL & INK BEIGNETS, TARAMASALATA, CLEMENTINE DRESSING, FENNEL**  
*Verdejo, Pizpireta, Rueda, Spain*

**ROASTED WILD TURBOT,  
HAND ROLLED FARFALLE, CLAMS, CELERY, SWISS CHARD, SHELLFISH BUTTER**  
*Alvarinho, Quinta dos Espinhosos, Minho, Portugal*

**ROASTED VEAL SWEETBREAD,  
SHAVED CAULIFLOWER, MIMOLETTE, TOASTED ALMOND, IBERICO HAM, TRUFFLE**  
*Pinot Noir, Domaine Martinolles, Saint Hilaire, France*

**TRUFFLED VACHERIN MONT D'OR,  
HONEY, HAZELNUTS, TRUFFLE**  
*(optional course £5 Supplement, glass of port £7)*

**LEMON CURD,  
BLOOD ORANGE, ARLETTE BISCUIT, ORANGE SORBET**  
*Châteaux Partarrieu Sauternes, Bordeaux, France*

**RHUBARB AND GINGER BEER FOOL,  
CITRUS BEIGNETS, POACHED RHUBARB, YOGURT CHANTILLY**  
*Riesling, David Franz 'Sticky, Eden Valley, Australia*

## COFFEE / TEA

TASTING MENU £65 PER PERSON  
OPTIONAL CHEESE COURSE £5  
OPTIONAL WINE FLIGHT £39 (7 X 125ML WINES)

**A big welcome to Bird of Smithfield from all the team.**

Please speak to your waiter before ordering if you have any food allergies or intolerances.  
A discretionary service charge of 12.5% will be added to your bill